

Curd Idli



Ingredients:

Idli – 4 to 5, chopped into quarters (or 1 cup Mini Idlis)

White Pumpkin – 1/2 cup, grated

Coconut – 2 tsp, grated

Green Chillies – 2

Thick Curd – 1 to 2 cups (or as required)

Coriander Leaves – 1 tsp, finely chopped

Mustard Seeds – 1/4 tsp

Salt as per taste

Method:

- 1. Grind together coconut and green chillies.**
- 2. Combine the pumpkin, coconut mixture, curd and salt in a bowl.**
- 3. Mix well.**
- 4. Heat little oil in a pan and fry the mustard seeds.**
- 5. Add this to the curd mixture along with the idlis.**
- 6. Garnish with coriander leaves.**
- 7. Serve.**